

2020 J. LOHR ESTATES SEVEN OAKS CABERNET SAUVIGNON

“The 2020 J. Lohr Estates Seven Oaks Cabernet Sauvignon is dense and dark at the core. Ripe fruit aromas of black cherry and currant are accented by notes of toasted pastry, hazelnut, and vanilla from our extensive barrel aging program. Big, juicy red-fruit flavors infuse the palate while softly textured tannins lead to a long, gratifying finish.”

—Brenden Wood, red winemaker



VINEYARDS

The predominant source for our J. Lohr Estates Seven Oaks Cabernet Sauvignon program is our vineyard located directly opposite our J. Lohr Paso Robles Wine Center, plus two newer sites just to the north (J. Lohr Sinclair and J. Lohr Jones ranches). The original Seven Oaks vineyard was planted on its own rootstock, utilizing some of the indigenous Estrella clones widely planted in Paso Robles. The soils in our vineyards vary from gravelly clay loam to limestone-based, over a relatively small parcel of land; various rootstock and clonal combinations have been used to maximize the expression of each individual site and the eventual wine's layered complexity.

VINTAGE

Overall, precipitation for the 2020 season in Paso Robles was on par with its 25-year historical average. Springtime brought mild daytime temperatures which allowed vines to have good flower bloom, healthy canopy growth, and modest fruit set (after two previous years with above-average crop loads). The healthy canopies combined with a moderate fruit load allowed the grapevines to withstand that year's post-veraison late August and September heatwaves with little desiccation. Due to the heatwaves, wildfires elsewhere in the state, and COVID-19, the 2020 vintage will be remembered as worrisome and strenuous. We were fortunate in Paso Robles to ultimately have a Cabernet harvest of exceptional quality.

COMPOSITION

89% Cabernet Sauvignon

9% Petite Sirah

1% Cabernet Franc

1% Petit Verdot

ORIGIN

Paso Robles AVA, San Luis Obispo County, CA

CELLARING

Balanced and fruit forward upon release, with adequate structure to age seven years or longer.

HARVEST DATES

September 21st through October 24th, 2020

BRIX AT HARVEST

26.3° Brix average

VINIFICATION

Fermentation: Fermented in stainless steel tanks, with peak temperatures reaching 92°F

Malolactic: Malolactic fermentation was completed partially in new American oak barrels, with the balance in stainless steel

Maturation: 12 months aging in 60-gallon American oak barrels, 18% new

Barrel type: Predominantly medium-plus toast Missouri and Minnesota oak, with toasted heads

BOTTLING CHEMISTRIES

pH: 3.63

Alcohol: 13.9% by volume

Total Acidity: 0.61 g/100ml

Residual Sugar: 0.10 g/100ml (dry)

WINE LIST DESCRIPTION

The original Cabernet Sauvignon from this pioneering Central Coast winery helped define the Paso Robles style. Deep flavors of black cherry, cassis, and toasted pastry with a soft, juicy mouthfeel and long finish.

HOW DID SEVEN OAKS GET ITS NAME?

Our blocks 2 and 4 of Cabernet Sauvignon that were some of the original sources for this iconic wine 30 years ago featured views of a stand of seven majestic oak trees, which still thrive today.